



FIG. 1

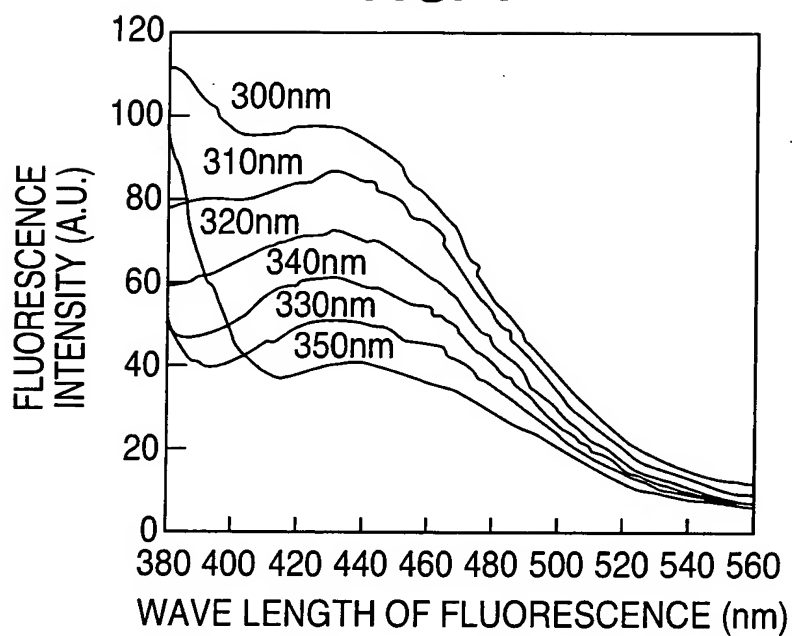
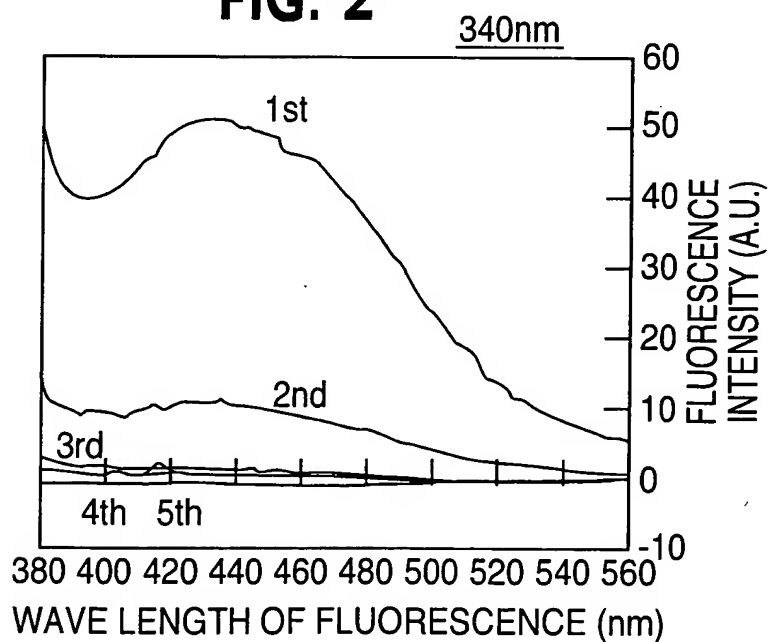


FIG. 2



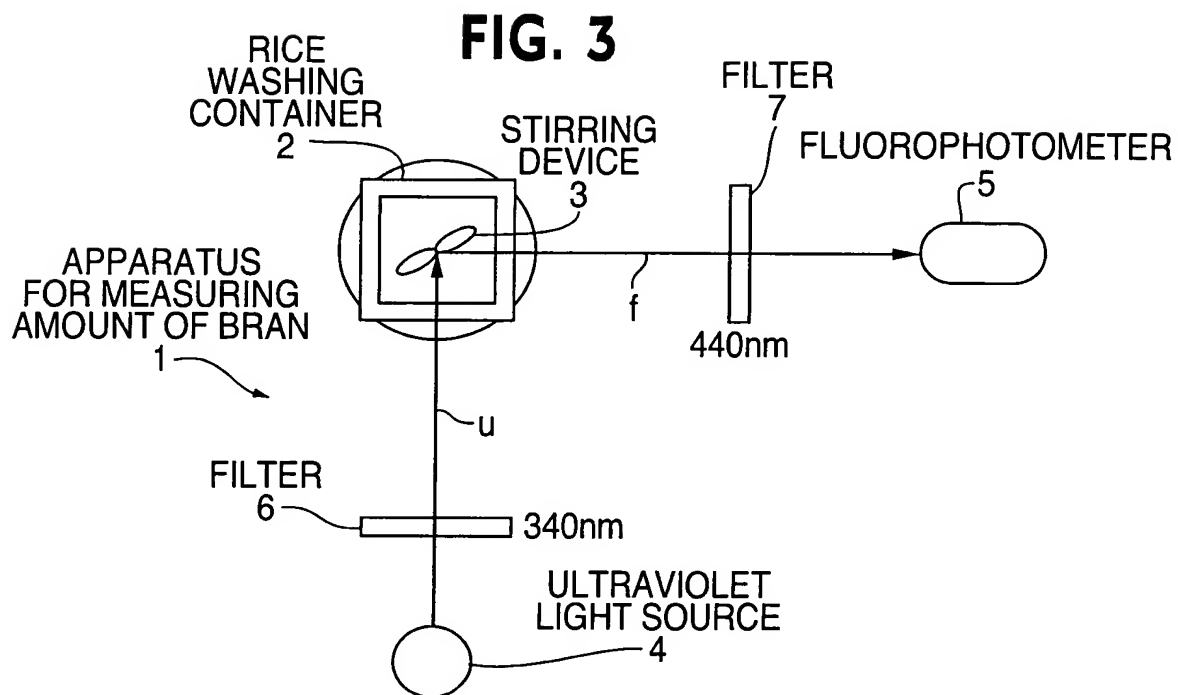


FIG. 4

RICE USED
(VARIETY: MIYAGI HITOMEBORE HARVESTED IN YEAR 2000)

| SAMPLE | | REMARKS |
|-------------------|---|----------------------------|
| POLISHED RICE | A | YIELD 91.7% |
| | B | YIELD 90.7% |
| | C | YIELD 89.3% |
| DRY NON-BRAN RICE | A | PROCESSING POLISHED RICE A |
| | B | PROCESSING POLISHED RICE B |
| | C | PROCESSING POLISHED RICE C |
| WET NON-BRAN RICE | A | PROCESSING POLISHED RICE A |
| | B | PROCESSING POLISHED RICE B |
| | C | PROCESSING POLISHED RICE C |

FIG. 5

| SAMPLE | DIETARY FIBER (g/L) | TURBIDITY (ppm) | EVAPORATED DRIED RESIDUE (μg/L) | FLUORESCENCE INTENSITY (A.U.) | STARCH (μg/L) | EVALUATION |
|-------------------|---------------------|-----------------|---------------------------------|-------------------------------|---------------|------------|
| POLISHED RICE | A 0.8 | 128 | 3010 | 59 | 1010 | FAIR |
| | B 0.8 | 115 | 2450 | 53 | 910 | |
| | C 0.8 | 95 | 1990 | 51 | 860 | |
| DRY NON-BRAN RICE | A 0.6 | 99 | 1950 | 39 | 780 | GOOD |
| | B 0.6 | 86 | 1580 | 38 | 690 | |
| | C 0.5 | 74 | 1200 | 33 | 560 | |
| WET NON-BRAN RICE | A 0.3 | 69 | 1460 | 14 | 450 | EXCELLENT |
| | B 0.2 | 61 | 1070 | 11 | 380 | |
| | C 0.3 | 60 | 900 | 15 | 350 | |

FIG. 6

| ITEM TO BE ANALYZED | MEASURING METHOD |
|--------------------------|---|
| TURBIDITY | TURBIDIMETER M-204 (NODA TSUSHIN) |
| EVAPORATED DRIED RESIDUE | EVAPORATE THE SUPERNATANT LIQUID TO DRYNESS OVERNIGHT AND WEIGH THE RESIDUE |
| STARCH | COLORIMETRY GLUCOSE OXIDASE METHOD AFTER ACID DECOMPOSITION |
| DIETARY FIBER | ENZYME/GRAVIMETRY, AACC METHOD |

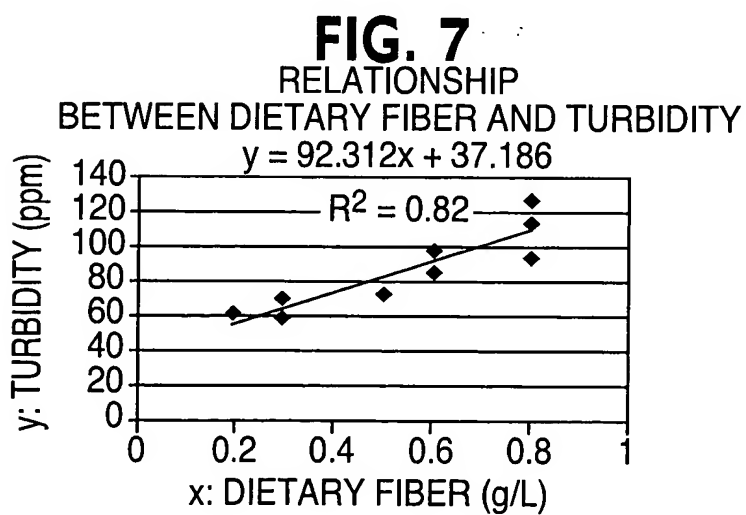


FIG. 8

RELATIONSHIP
BETWEEN DIETARY FIBER
AND FLUORESCENCE INTENSITY

$$y = 75.955x + 6.5754$$

